



Recipe Name: Cheesy Chicken Quesadilla File No:



Recipe Adapted From:

Healthy School Recipes

Grade Group (s): K-8, 9-12	HACCP Process <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: 1 each	
Serving Utensil:	
Servings per Pan:	

Ingredients	Weight	Measure	Procedure
Chicken Fajita Strips, Cooked, Frozen USDA #100117 (1.7 oz = 1 oz eq) Cheese, Cheddar, Shredded, Reduced Fat, USDA #100012 (1 oz = 1 oz eq) Tortilla, Whole Grain, 8" each USDA #110694 (1 wg tortilla = 1.5 oz eq)	5 1/3 lbs 3 lbs 2 oz	50 Tortillas	<ol style="list-style-type: none"> 1. Cook/heat chicken fajita strips per package directions. Internal temperature should reach 165°F for at least 15 seconds. 2. Preheat ovens to 350°F 3. Chop fajita strips into 1/4 inch pieces. 4. Place 2Tbsp (1 oz) of shredded cheese and 1.7 oz of chopped chicken on to each tortilla. Fold each tortilla in half. 5. Place parchment paper on sheet pans, spray with pan release. Place filled totillas evenly onto prepared sheet pans. Top tortilla with another sheet of parchment and an empty sheet pan to weigh the quesadillas down as they heat. 6. Batch cook to serving line, for 10 minutes or until heated through and cheese melts. CCP: hot hold at 135°F or higher for service.

Meal Component Contribution				Total Yield		
Meat/Meat Alternate: 2 oz eq				Weight:		
Vegetable Subgroups				Number of Pans:		
DG	RO	BPL		Pan Size:		
S	O	A		Volume:		
				Nutrition Analysis Based on Portion Size		
Fruit:				Calories: 341 kcal		
Grains: 1.5 oz eq				Saturated Fat (g): 5.97g		
Based on USDA Food Buying Guide-RAW				Sodium (mg): 515.43mg		
				Calculated using NutriKids		

Equipment (if not specified in procedures above):

DG - dark green RO - red orange BPL - bean, peas, legumes
 S - starchy O - other A - additional